

FOOD NOTES

High-tech dining coming to Boise

BY DANA OLAND

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Dining in the Treasure Valley is about to get high-tech when the Boise TechCafe and HotSpot open inside the Boise TechMall, 1550 S. Cloverdale Road, Boise.

"Boise's never seen anything like this," says TechMall public relations manager Sean Andreas.

The three-story TechMall will feature a ground-floor exhibition area where Boise Office Equipment, Google, Intel and other tech companies will operate kiosks. The rest of the spaces will be office and meeting rooms, a cafe and a bar.

The second-floor cafe will serve breakfast and lunch from 7 a.m. to 5 p.m. daily, with an intriguing dinner program that starts Dec. 15. The cafe is coordinated by chef David Knickrehm, who heads Boise's Chef de Cuisine, the local chapter of the American Culinary Federation. You can find menus and make reservations online starting Dec. 8.

Boise TechCafe and HotSpot will be paperless.

TechCafe customers will order from tablets on the table. The order goes to the kitchen digitally, then gets picked up by a kitchen prep team that will assemble the meal and cook it in a high-tech Rational oven that can be programmed for cooking times and temperatures.

For dinners, guest chefs will create wine and beer dinners to showcase their talents. Prices will vary depending on the cuisine.

The cafe is partnering with Sysco Food Services of Idaho to showcase new products as they become available in the area.

The HotSpot will be a beer- and wine-focused self-serve bar that intends to do Bodovino one better.

Instead of prepaid cards, patrons will wear a radio frequency data identification (RFID) bracelet from innovative Illinois company Pour My Beer. They will activate the dispensing machines as you approach and charge your account by the ounce.

The machines will be loaded with as much local beer and wine as possible, Andreas says.

At both places, you don't have to talk to your waiter unless you want to. However, you will need to order your espresso drinks from a barista.

There also will be free conference rooms that can be reserved for meetings and events. And the entire mall will have free Wi-Fi.

Andreas says the TechCafe will have a soft opening Nov. 24 for technical shakedown. During that time, you'll find special pricing. A grand opening Dec. 15 will include the mall, cafe and HotSpot. Phone: (602) 888-4549. Online: BoiseTechMall.com.

GURU DONUTS HIATUS

Are you missing your Guru Donuts?

If you've noticed a drought of these luscious, glazed creations, it's because the boutique doughnut operation is on hiatus while it moves into new digs in the former Le Cafe de Paris and Gaston's Bakery space at 204 N. Capitol Blvd. in Downtown Boise. The doughnut company and Boise Fry Co. will share the space.

Guru closed its operation

last week in the basement of the Garro Building, 816 W. Bannock St., in anticipation of the move to Capitol Boulevard.

The renovation of the 120-year-old building is taking longer than anticipated, says Boise Fry Co. co-owner Blake Lingle.

Both businesses want to be open by early December.

When the building is ready, Boise Fry Co. will close its shop at 111 N. Broadway Ave. for a week to make the move, Lingle says.

Boise Fry Co. will occupy the top level with its company's offices and the lower level with production facilities.

Guru will take over the former bakery side in the mornings for retail service, and move its wholesale operation into the basement bakery that once housed Gaston's.

Online: GuruDonuts.com; BoiseFryCompany.com.

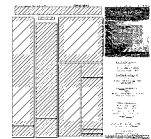
SHORE LODGE WINE DINNER

Executive chef Steven Topple of Shore Lodge in McCall will collaborate with the winemakers of Corliss Estates and Tranche Cellars for a winemaker's dinner at 6:30 p.m. Dec. 6 in The Narrows restaurant.

Topple, an award-winning chef, put together a five-course dinner paired with wines from these sister wineries in Walla Walla, Wash.

This is a little like sharing a great secret, Topple says. These are two wonderful wineries that have yet to be discovered by much of the public.

Here's a sample:



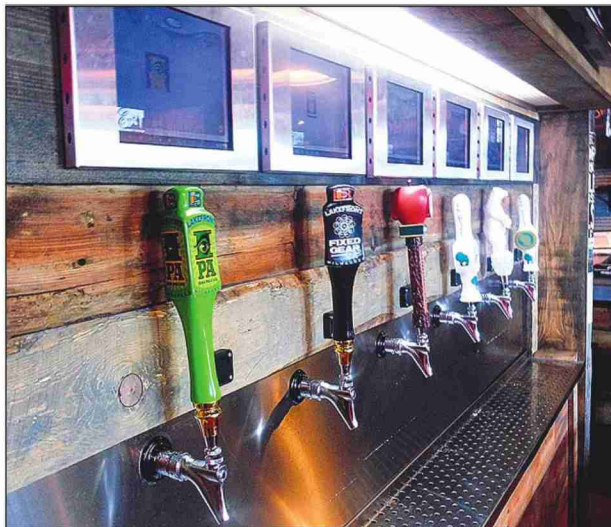
Lightly smoked scallops with crispy prosciutto and Granny Smith apple coulis paired with a 2011 Tranche Chardonnay.

Smoked paprika-dusted lamb loin, served with arugula salad and cassis dressing paired with the 2008 Corliss, a blend of Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot and Malbec.

Snake River Farms American wagyu eye of rib-eye, served with blue-cheese-stuffed red potatoes and forest mushroom demi-glace, and paired with 2007 Cabernets from both wineries.

The dinner is \$95 per person and does not include tax or tip. Reservations are required: (208) 634-2244. Find more information at ShoreLodge.com.

Submit restaurant news to scene@idahostatesman.com at least one week prior to publication.



At the high-tech HotSpot that will open inside the Boise TechMall in December, you can serve yourself a beer with the new Pour My Beer wall that uses radio-frequency technology.